

## SAILAWAY SEAFOOD MENU

### Morning Tea

Apple and cinnamon muffins and blueberry muffins

Mini almond frangipans

### Meats & Seafood

Moreton Bay bugs, tiger prawns, blue crab and freshly shucked oysters

Chicken breast fillet, pan fried in a sun dried tomato, oregano, caper, seed mustard and garlic marinade

### Salads

Green bean, cherry tomato, toasted almond and Spanish onion salad w/ pesto dressing

Sweet potato and Pontiac potato salad in a toasted macadamia, spring onion, sour cream and parmesan mayo

Salad of coral lettuce, butter beans, asparagus, artichoke hearts and goats cheese w/ caramelized Spanish onion, balsamic vinegar and virgin olive oil dressing

### Fresh fruit

Tropical fruit platters including grapes, watermelon, canteloupe melon, honeydew melon, pineapple and strawberries (dependent on seasonal availability)

### Bread

House baked crunchy ciabbata rolls w/ butter

### Condiments

Seafood sauce, pesto mayo and sweet chilli sauce

### Afternoon tea

Cheese platter of jindi triple cream brie, tarago blue orchid and wineglass bay cheddar w/ muscat poached pears, quince paste, crisp crackers and fresh strawberries

Mini lemon tarts, mini orange and almond lamingtons